



Menu

— APPETIZER —

Seared Foie Gras with Fig Compote

Pan-seared foie gras served with a sweet fig compote, garnished with microgreens.

— SALAD —

Grilled Peach and Burrata Salad

Fresh burrata cheese served with grilled peaches, arugula, toasted pine nuts, and a drizzle of balsamic reduction.

— MAIN COURSE —

Grilled Salmon with Lemon-Dill Sauce

Grilled salmon fillet served with a creamy lemon-dill sauce, accompanied by wild rice pilaf and steamed broccolini.

— DESSERT —

Chocolate Lava Cake

Warm chocolate lava cake with a molten chocolate center, served with a scoop of vanilla bean ice cream and fresh berries.

* all course inclusive to **15,000 Ksh.** *



SOWNY

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